

RANGE MATE

User Guide and Recipe Booklet

Appetizers

08~14P

Breakfast
/Brunch

15~21P

Desserts

22~27P

Main
Dishes

28~41P

Sides

42~47P



For microwave only

www.rangemateusa.com

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RANGE MATE

Congratulations on your Rangemate purchase. With this revolutionary pan, cooking results may surprise you. The results are moist and flavorful foods that utilize the microwave oven's convenience; while enduring natural flavor and freshness.

With this pan you can sauté, steam, poach, bake, broil or even stir-fry your favorite foods and recipes in the microwave in less time than usual. You'll find this cookware is easy to use, and will soon become the favorite in your kitchen. A wise investment saving you both time and money since it can do it all -- cook breakfast, lunch, dinner and even snacks!



FEATURES & BENEFITS

The durable, high-heat resistant Rangemate has been designed for microwave-use only. While there are many makes and models, it has been designed to fit in standard units, from built-in to smaller counter-top units.

Consists of four components that nest together making it versatile and compact for easy storage!

1. Non-stick coated metal Pan in a durable body which is formulated to safely perform under hottest temperatures. The small holes on the bottom of the Pan have been designed to ensure steam can release during the heating process - so never close or clog the vent holes.
2. Steam Pan made of food grade silicone raises and separates food from the liquid underneath; thus allowing food to efficiently steam.
3. Silicone 4-cup Muffin Pan which allows cooking a wide range of foods from muffins, cupcakes, rolls to poached eggs. It can be used with or without paper muffin cup liners.
4. Ceramic-coating is especially designed for use in the microwave and eliminates the "microwaves" that normally cause dryness by penetrating through the food during cooking.

EASY CLEAN-UP!

- Simply place the non-stick coated Pan under a slow stream of running water, thoroughly wipe out, and then rinse and dry with a soft dish towel. (Remember: never submerge the Pan as holes may fill with water).



- Avoid use of abrasive scouring pads as they will harm the coating.
- Lid, Muffin and Steam Pan may be washed in warm, soapy water and are dishwasher-safe.
- While the Rangemate is made of extremely durable materials, avoid dropping to prevent scratching or cracking.

- Wash with warm water and a soft cloth or dish towel.



A FEW THINGS TO KNOW BEFORE STARTING

Knowing the wattage of your unit will help determine the amount of time needed for cooking. Models range from 700-1200 watts, with 900-1100 watts the most common. If you do not know the wattage check inside the microwave, the appliance manual, or with the microwave manufacturer.

Be sure to start with a clean interior of the microwave including the glass turntable. The Rangemate is not intended for use with direct heat (gas range, grill, induction range, oven, or hot plate) as damage to product will occur. Always place the Lid on while microwaving and never place the unit in the microwave without food except when heating oil for frying.

It is recommended to allow the Rangemate to cool between uses. The Pan bottom and Lid get hot so always use oven mitts or pads when removing unit. Avoid use of disposable plastic utensils as they may result in melting.

Recipes developed in this booklet have recommended cooking times based on the 1000-1200 watt units. Food should be cooked on HIGH, or FULL power. If you do not know the microwave output, begin with our suggested timing or set the timer for less time and check food. If the food is not thoroughly cooked, simply return the Rangemate to the microwave and heat an additional 1-3 minutes.

A FEW THINGS TO KNOW BEFORE STARTING





Once you prepare several recipes, you will know how your microwave cooks and can adjust cooking times accordingly. To convert favorite recipes or packaged food, reduce cooking times by about one-third the time. And remember, even though a microwave has the same output, there may be a 10-15% temperature difference.

Enjoy!

IMPORTANT SAFEGUARDS

- Over cooking will result in food burning and may damage Pan's coating.
- Use of liquid, oil, or no-stick cooking spray is required in all Pan cooking applications.
- Using the product for applications other than those recommended may result in damage to product and coating.
- Always use care when removing unit from microwave as components may become hot and steam may escape causing harm.
- Not intended for commercial-use.

PRODUCT LINE

<p>Basic item</p>	<p>Lid</p>  <p>Main body</p> 	<p>Everyday Pan for Microwave Oven</p> <ul style="list-style-type: none"> • Main body + Cover • Weight: 3 lbs • Size: 10.6" X 5.4" • Capacity: 1.5 qt. • Heat resistant temperature: Up to 480°F • Made in Korea
<p>Inserts/ Accessories</p>	<p>Silicone Steam Pan</p>  <ul style="list-style-type: none"> ■ Always to be used with liquid (water,wine or broth) in Pan. 	<p>Steam Pan</p> <ul style="list-style-type: none"> • Weight : 2 oz. • Size : 8.3" X 0.8"(L) , 7.5 "X 0.9"(S)
	<p>Silicone Muffin Pan</p>  <ul style="list-style-type: none"> ■ Always to be used with liquid (water,wine or broth) in Pan. 	<p>Muffin Pan</p> <ul style="list-style-type: none"> • Weight : 9 oz. • Size : 7" X 1.2"



Chicken Nuggets

A favorite for the kids, but adults love them too!

Ingredients

- 1 tablespoon vegetable oil
- 6-12 frozen chicken nuggets
- Barbecue, apple, or your favorite dipping sauce

1. Brush oil over bottom of Rangemate Pan. Place chicken nuggets flat in pan; do not overlap. Place Lid on unit; microwave 3 minutes.
2. Carefully remove Lid; turn each nugget over. Replace Lid on unit; Cook additional 3 minutes. Serve with favorite dipping sauce.

Makes 1-2 servings

Cook's Tip: *Using the Rangemate enhances the taste of already prepared frozen food without drying it out.*

Never use Rangemate in a microwave without lid

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Deviled Eggs

An all-time favorite made easier by first boiling the eggs in this versatile pan!

Ingredients

- 1 cup water
- 6 large eggs
- ¼ cup mayonnaise or salad dressing
- 1 tablespoon ground mustard
- 1 tablespoon horseradish
- Salt and ground black pepper, to taste
- Ground paprika or fresh herbs, optional

1. Place 1 cup water in Rangemate Pan. Carefully add eggs. Place Lid over unit; microwave 13-15 minutes.
2. Carefully remove Lid. Immediately run cold water over eggs or place them in ice water until completely cooled.
3. Remove shells. Cut eggs in half lengthwise. Carefully remove yolks; place in small mixing bowl. Stir in mayonnaise, mustard, and horseradish. Season to taste with salt and black pepper. Spoon mixture into whites. Refrigerate at least 30 minutes to allow flavors to blend. Garnish as desired with paprika or fresh herbs such as parsley.

Makes 12 appetizers

Cook's Tip: Do not lay eggs in the Steam Pan, simply place in Pan for best cooking results. Use this same cooking method when preparing hard-cooked eggs for eating

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Hot Spinach & Artichoke Dip

Preparing and serving this dip in the pan is so convenient.

Ingredients

- 1 package (10 oz.) frozen chopped spinach, thawed and drained
- 1 jar (7.5 oz.) marinated artichoke hearts, drained and coarsely chopped
- 1 medium pressed garlic clove
- ½ cup sour cream
- ½ cup mayonnaise
- ½ cup grated Parmesan & Romano cheese

1. Combine in mixing bowl all ingredients, stir. Generously spray Rangemate Pan with no-stick cooking spray. Spoon mixture into Pan.
2. Place Lid on unit; microwave 4 minutes. Carefully remove Lid; stir. Replace Lid on unit; Return and cook additional 4-5 minutes, or until heated. Remove Lid; stir and serve in Pan with pita or tortilla chips, fresh vegetables or bread.

Makes approximately 2 cups

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Perfect Pan Pizza

Nothing beats this fresh, homemade personal pan pizza.

Ingredients

- 1 teaspoon olive oil
- 1 flat pita bread round, without pockets
- ¼ teaspoon Italian seasoning
- ½ cup (2 oz.) shredded part-skim mozzarella cheese, divided
- 1 plum tomato, sliced
- 2 teaspoons snipped fresh basil
- Salt and ground black pepper, to taste

1. Brush each side of the pita round with olive oil; sprinkle Italian seasoning over top only. Sprinkle ¼ cup cheese over seasoning. Layer tomato slices on cheese; sprinkle remaining cheese on top. Place top side up in Rangemate Pan.
2. Place Lid over unit; microwave 3-3½ minutes. After cooking leave Lid on to allow cheese to continue melting 1-2 minutes. Carefully remove Lid; sprinkle basil and seasonings over top. Cut into quarters, serve warm.

Makes 1 serving

Cook's Tip: Easily personalize your pizza by adding different vegetables, pepperoni or different cheeses.

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Steamed Shrimp Wontons

No longer will it take you all day to prepare fresh wontons!

Ingredients

4 ounces cream cheese, softened
6 ounces uncooked shrimp,
peeled and deveined, coarsely chopped
1 green onion with tops, finely sliced
¼ cup water chestnuts, finely chopped
2 tablespoons grated carrot
½ teaspoon soy sauce
24 wonton wrappers
1 cup water
Dipping sauce, optional

1. In mixing bowl combine cream cheese with shrimp, onions, water chestnuts, carrot and soy sauce; mix well. Fill each wonton wrapper with about 2 teaspoons filling. Place a small amount of water around edges; bring up point by point to seal and form a purse.
2. Place 1 cup water in Rangemate Pan. Insert Steam Pan over water; layer 12 filled wontons on Pan. Place Lid on unit; microwave 7-8 minutes. Carefully remove Lid; transfer wontons to serving platter; repeat with remaining wontons. Serve warm with your favorite dipping sauce, if desired.

Makes 24 appetizers

Cook's Tip: *Uncooked wontons can be refrigerated 1-2 days, then cooked.*

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Quesadillas

A simple after school snack for kids or a bite-size appetizer for adults.

Ingredients

- 2 flour tortillas (7-8-inch wide)
- ¼ cup (1 oz.) shredded Monterrey Jack cheese
- 1 tablespoon pitted olives, drained and chopped
- 2 tablespoons picante or salsa
- 1 tablespoon snipped fresh cilantro
- 1 tablespoon green onion, chopped
- Sour cream, optional

1. Generously spray Rangemate pan with no-stick cooking spray. Place one tortilla in pan. Sprinkle cheese and olives over tortilla. Spoon picante sauce over olives, sprinkle with cilantro and green onion. Place second tortilla on top.
2. Place Lid on unit; microwave 2 minutes. Carefully remove Lid; turn tortilla over and Replace Lid on unit; allow to heat in Pan 1-2 minutes to brown bottom. Cut into 8 wedges; serve warm with sour cream, if desired.

Makes 8 bite size wedges

Cook's Tip: Vary the cheese, or add cooked chicken for a heartier meal.

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Quick Nachos

Anytime of the day this popular appetizer is a snap to prepare.

Ingredients

- 45 bite-size whole grain tortilla chips
- ½ cup (2 oz.) shredded Mexican cheese blend
- ⅔ cup thick and chunky salsa
- ¼ cup sliced black olives
- 2 tablespoons sliced green onion
- Sour cream, optional

1. Generously spray bottom of Rangemate Pan with no-stick cooking spray. Arrange tortilla chips in single layer with edges overlapping in Pan. Top with cheese blend and salsa. Sprinkle olives and green onions on top.
2. Place Lid on unit; microwave 3-4 minutes or until cheese begins to melt. After cooking leave Lid on to allow cheese to keep melting in Pan 2-3 minutes. Carefully remove Lid; serve with sour cream, if desired.

Makes 4 servings

Cook's Tip: *To add a bit of kick, add sliced jalapeño peppers.*

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Bacon & Eggs

Conveniently prepare bacon & eggs all in one pan.

Ingredients

- 3 bacon strips
- 2 eggs
- Salt and ground black pepper, to taste

1. In bottom of Rangemate Pan lay strips of bacon. Place Lid over unit; microwave 4-5 minutes.
2. Carefully remove Lid; turn bacon over leaving room in center of Pan for eggs. Break eggs into pan; Replace Lid on unit; microwave additional 2 minutes. Transfer to plate, or turn over in Pan and allow to cook additional 30 seconds for easy over eggs. Season to taste.

Makes 1 serving

Cook's Tip: Depending on how you like your bacon may determine how long you initially cook it. The heat of the Rangemate Pan will quickly cook "sunny side up" eggs.

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Blueberry Muffins

Enjoy bakery style muffins in no time using the Rangemate and Muffin Insert.

Ingredients

- ¼ cup (½ stick) butter, softened
- ½ cup granulated sugar
- 1 egg
- ½ cup sour cream
- ½ teaspoon vanilla extract
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ⅛ teaspoon salt
- 1 cup flour
- 1 pint blueberries, fresh or frozen
- 1 cup water

Topping

- ¼ cup chopped pecans
- ¼ cup packed brown sugar

1. In mixing bowl cream butter and sugar together. Add egg, sour cream and vanilla. Combine dry ingredients; stir into creamed mixture. Fold in blueberries. In small bowl, combine topping ingredients; set aside.
2. Place 1 cup water in Rangemate Pan. Insert Muffin Pan over water. Place paper liners in pan; fill each cavity ¾ full with batter. Sprinkle about 2 teaspoons topping over batter. Place Lid over unit; microwave 10-11 minutes, or until toothpick inserted in center comes out clean.
3. Carefully remove Lid; allow muffins to rest 3 minutes. Remove muffins from Pan; repeat with remaining batter.

Makes 8 muffins

Cook's Tip: Batter can be easily doubled and stored in the refrigerator several days.

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Breakfast AM Sandwich

The perfect morning grab-n'-go sandwich that eliminates the breakfast guilt!

Ingredients

- 1 tablespoon butter, softened
- 1 English muffin
- 1 slice Canadian bacon
- ¼ teaspoon fresh chopped chive
- Sea salt to taste
- 1 large egg
- ¾ cup water
- 1 slice American cheese, or your favorite

1. Butter insides of two English muffin halves; place butter side down on bottom of Rangemate Pan. Add bacon. Place Lid on unit; microwave 3 minutes, or until lightly browned.
2. Meanwhile spray Muffin Pan with no-stick cooking spray. Place chive and sea salt in Muffin Pan. Break egg over seasonings.
3. When muffin and bacon are done; carefully remove Lid. Transfer muffin and bacon to a plate; keep warm. Add ¾ cup water to bottom of Rangemate Pan; insert Muffin Pan over water. Place Lid on, microwave 6 minutes. Carefully remove Lid; push egg out of Muffin Pan over bacon, add slice of cheese and top with remaining muffin half. Serve immediately.

Makes 1 sandwich

Cook's Tip: You can easily double the recipe and prepare 2 sandwiches at once in the Rangemate.

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Cinnamon & Fruit Oatmeal

A healthy breakfast is only minutes away!

Ingredients

- 1½ cups milk
- ¼ teaspoon ground cinnamon
- 1 cup old-fashioned rolled oats
- 2 tablespoons pure maple syrup
- ¼ cup dried cranberries
- 2 tablespoons sliced almonds

1. In Rangemate Pan combine milk, cinnamon, oats, maple syrup and cranberries; stir well to combine. Place Lid over unit; microwave 5-6 minutes.
2. Remove from microwave; allow to stand in pan with Lid on several minutes until desired consistency. Carefully remove Lid; spoon into serving bowls. Top with sliced almonds.

Makes 2 servings

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Country-style Frittata

Using thawed hash brown potatoes with green peppers and onions makes this a quick brunch entrée.

Ingredients

- 1½ tablespoons vegetable oil
- 2 cups southwest-style potatoes with onions and peppers, thawed
- 4 eggs
- 1 tablespoon water
- ¼ teaspoon each salt and ground black pepper
- 3 tablespoons real bacon pieces
- ½ cup (2 oz.) shredded Colby & Monterey Jack cheese
- 1 small plum tomato, chopped

1. Drizzle oil over bottom of Rangemate Pan. Place potatoes on bottom of Pan. Place Lid over unit; microwave 3 minutes. Carefully remove Lid; stir potatoes. Replace Lid on unit; Cook 3-4 additional minutes. Meanwhile, in small bowl whisk egg, water and seasonings together; set aside.
2. Remove Lid; sprinkle bacon and cheese over potato mixture. Pour eggs over cheese. Place Lid on unit; microwave 3-4 minutes, or until eggs are set. After cooking leave Lid on to allow cheese to continue melting 1-2 minutes.
3. Invert Pan over plate to remove frittata. Top with chopped tomato. Cut into wedges.

Makes 4 servings

Cook's Tip: *A frittata is an open-faced omelet that can be filled with any number of fresh vegetables, meat and more!*

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EZ Poached Eggs

Our silicone muffin pan is perfect for preparing poached eggs.

Ingredients

- ¾ cup water
- 4 eggs
- 1 tablespoon snipped fresh chive
- Salt and ground black pepper, to taste

1. Place ¾ cup water in Rangemate Pan. Spray each cavity of Muffin Pan Insert with no-stick cooking spray. Crack eggs into each muffin cavity. Sprinkle chive over each egg.
2. Place Lid over unit; microwave 3-4 minutes or until set to desired doneness. Carefully remove Lid; gently lift eggs out onto plates. Season to taste.

Makes 4 eggs

Cook's Tip: *No need for 4 eggs? Prepare 1, 2 or 3 eggs the same way.*

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Pecan Rolls

These gooey rolls will easily make any morning a special day!

Ingredients

- ¾ cup packed brown sugar
- ⅓ cup chopped pecans
- 2 tablespoons butter or margarine, melted
- 1 tablespoon light corn syrup
- 1 teaspoon ground cinnamon
- 1 cup water
- 1 can (12 oz.) refrigerated flaky biscuits

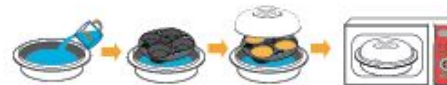
1. Combine brown sugar, pecans, butter, corn syrup and cinnamon in small bowl; mix well.
2. Place 1 cup water in Rangemate Pan. Insert Muffin Pan over water. Place about 2 teaspoons pecan mixture in each muffin cavity. Place 1 biscuit over mixture. Place Lid over unit; microwave 11-12 minutes.
3. Carefully remove Lid; allow rolls to rest 3 minutes. Remove Muffin Pan; immediately place plate over pan and invert. Spoon out any remaining pecan mixture onto rolls. Allow Rangemate to cool slightly; repeat with remaining pecan mixture and biscuits until all cooked.

Makes 10 rolls

Cook's Tip: *If you only want to cook 4 biscuits today, simply store pecan mixture in an airtight container and refrigerate biscuits to use another day.*

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Apple Burritos

Just as good as apple pie without all the trouble!

Ingredients

- 1 tablespoon butter
- 2 large Granny Smith apples, slices (about 2 cups)
- 1½ tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon orange zest
- 4 flour tortillas (6-inch)
- ¼ cup caramel ice cream topping, divided

1. Place butter in Rangemate Pan with Lid; cook 60-90 seconds, or until melted. Carefully remove Lid; stir in apples, sugar, cinnamon and orange zest. Cook 5 minutes, or until apples are crisp-tender.
2. Remove Lid. Spread 1/3 cup apple mixture down center of each tortilla; roll up tightly. Wipe Pan out of any apple juices. Spray bottom with no-stick cooking spray. Place burritos in Pan, seam side down.
3. Place Lid on unit; microwave 2-3 minutes or until heated through. Place burrito on dessert plate. Top with 1 tablespoon ice cream topping. Repeat with remaining burritos. Serve warm.

Makes 4 servings

Cook's Tip: *Never use Rangemate in a microwave without lid*

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Bananas Foster

A delicious sweet treat that cooks up quickly, with little mess.

Ingredients

- ¼ cup (½ stick) butter, melted
- ¼ cup packed brown sugar
- 2 teaspoons lemon juice
- ¼ teaspoon ground cinnamon
- 2 medium bananas, peeled and sliced
- Vanilla ice cream or pound cake

1. Place butter in Rangemate Pan with Lid; cook 60-90 seconds or until melted. Carefully remove Lid; stir in brown sugar, lemon juice and cinnamon. Replace Lid on unit; Cook 1 minutes, or until sugar is dissolved.
2. Remove Lid; stir in bananas and return to microwave. Replace Lid on unit; Cook 2-3 minutes until bananas glazed. Spoon ¼ cup of mixture over ice cream or cake. Enjoy immediately.

Makes 4 servings

Cook's Tip: *If butter is not completely melted, simply stir it around the hot pan until melted.*

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Black Forest Muffins

Nothing is better than chocolate and cherry combined in this delicious muffin.

Ingredients

- 1 package (7 oz.) chocolate muffin mix
- ¼ cup milk
- 1 egg
- 6 tablespoons cherry pie filling
- 4 teaspoons whipped honey nut cream cheese
- Chocolate sauce and whipped topping, optional

1. In mixing bowl combine muffin mix, milk and egg; mix well. Set aside.
2. Place 1 cup water in Rangemate Pan. Spray Muffin Pan cups with no-stick cooking spray. Insert Muffin Pan over water. Spoon 1½ tablespoons cherry pie filling into each cup. Fill each cavity ¾ full with batter. Drop 1 teaspoon of cream cheese into center of batter. Place Lid over unit; microwave 10-11 minutes.
3. Carefully remove Lid; allow muffins to rest 3 minutes. Invert Muffin Pan over plate to remove; cherry side will be upward. Garnish with chocolate sauce and whipped topping, if desired.

Makes 4 muffins

Cook's Tip: *Never use Rangemate in a microwave without lid*

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Decadent Chocolate Caramel Cupcakes

A quick and easy dessert that will satisfy any chocolate craving.

Ingredients

- 1 package (7 oz.) chocolate cake or muffin mix
- ½ cup milk
- 1 egg
- 1 cup water
- 16 caramel chocolate candy pieces
- Your favorite frosting or caramel topping, optional

1. In mixing bowl combine cake mix, milk and egg; mix well. Set aside.
2. Place 1 cup water in Rangemate Pan. Insert Muffin Pan over water. Place paper liners in pan; fill each cavity $\frac{3}{4}$ full with batter. Place 2 chocolate candies in center of each cake; push down slightly. Place Lid over unit; microwave 8-9 minutes.
3. Carefully remove Lid; allow cupcakes to rest 3 minutes. Remove from Pan; repeat with remaining batter. Allow cupcakes to cool; frost with favorite frosting or drizzle with caramel topping, if desired.

Makes 8

Cook's Tip: Substitute your favorite candy; try chocolate kisses or mini peanut butter cups for the caramel candies.
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Pineapple Upside-Down Cakes

It's easy to make these individual cakes with our muffin insert.

Ingredients

- 1 package (9 oz.) yellow cake mix
- ½ cup reserved pineapple juice
- 1 egg
- 1¼ cup water

Topping

- ¼ cup packed brown sugar
- ¼ cup (½ stick) butter, melted
- ¼ cup chopped pecans
- 2 cans (8 oz. each) pineapple slices, juice reserved
- 4 maraschino cherries, cut in half

1. In mixing bowl combine cake mix, pineapple juice and egg; mix well. Set aside. In small bowl for topping, combine brown sugar, butter and pecans; mix well.
2. Place 1¼ cups water in Rangemate Pan. Insert Muffin Pan over water. Spoon one tablespoon topping mixture in each cavity. Lay one pineapple slice over topping in each cavity. Place cherry half in center of pineapple slice, cut side up. Fill each cavity ¾ full with batter. Place Lid over unit; microwave 12-14 minutes, or until toothpick inserted in center comes out clean.
3. Carefully remove Lid; allow cupcakes to rest 3 minutes. Invert Muffin Pan over plate to remove; pineapple side will be upward. Repeat with remaining topping and batter.

Makes 8 cakes

Cook's Tip: Be sure that between bakings you allow the Pan to cool and make sure enough water is in it.

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Quick Fruit Crisp

This recipe requires little fuss and can be cooked while enjoying dinner for a warm, after dinner treat!

Ingredients

1 tablespoon all-purpose flour
4 cups frozen or fresh fruit
(mixed berries, peaches, apples, etc.)

Streusel Topping

½ cup old-fashioned oats
2 tablespoons all-purpose flour
2 tablespoons packed brown sugar
2 tablespoons sliced almonds
1 teaspoon ground cinnamon
2 tablespoons butter, melted

1. In mixing bowl combine 1 tablespoon flour with fruit to coat. Generously spray bottom and sides of Rangemate Pan with no-stick cooking spray. Add fruit mixture to Pan. Place Lid over unit; microwave 8-9 minutes.
2. Meanwhile, combine all streusel ingredients in bowl; set aside.
3. Carefully remove Lid; stir fruit. Sprinkle streusel over fruit. Place Lid on Pan; microwave 5-6 minutes or until fruit is tender. Serve from Pan.

Makes 6-8 servings

Cook's Tip: Easily prepare this recipe using seasonal fresh fruit; simply reduce cooking times in half.

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Asian Infused Salmon Filets

No one will ever know you've cooked fish since there is no odor when using the Rangemate Pan.

Ingredients

- 3 tablespoons sesame oil
- 1 tablespoon peeled fresh ginger root, finely chopped
- 1 tablespoon snipped fresh cilantro
- ¼ teaspoon each salt and ground black pepper
- 2 salmon filets (5-6 oz. each)

1. Combine oil, and all seasonings with salmon in resealable food storage bag, turn to coat. Refrigerate 30 minutes or up to 6 hours.
2. Spray Rangemate Pan with no-stick cooking spray. Remove salmon from marinade; discard marinade. Place salmon on bottom of Pan.
3. Place Lid over unit; microwave 3 minutes. Carefully remove Lid; turn salmon. Replace Lid on unit; Cook 2-3 additional minutes or until salmon turn opaque and flakes easily with a fork. Serve over vegetables.

Makes 2 servings

Cook's Tip: *If the salmon is not completely cooked, place the Lid on and allow it to cook a few additional minutes in the hot Pan.*

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Chicken Parmesan

An Italian favorite that comes together easily with mouth-watering results.

Ingredients

- 1 egg white
- 2 teaspoons water
- 1 medium pressed garlic clove
- ¼ cup plain breadcrumbs
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon Italian seasoning
- ⅓ teaspoon salt
- 2 boneless, skinless chicken breasts (4-5 oz. each)
- 1 tablespoon olive oil
- 2 slices mozzarella cheese
- ¼ cup pizza sauce, warmed

1. In shallow bowl whisk egg white and water until foamy; add garlic. On a plate combine bread crumbs, Parmesan, and Italian seasoning. Dip chicken breasts into egg whites and then into crumb mixture. Shake off excess crumbs. Dip each piece again into egg whites and crumb mixture.
2. Pour oil into bottom of Rangemate Pan. Add chicken. Place Lid over unit; microwave 5 minutes. Carefully remove Lid; turn chicken over. Replace Lid on unit; Cook 4-5 additional minutes, or until cooked through.
3. Carefully remove Lid; place slice of mozzarella on each piece of chicken. Replace Lid on Pan until cheese melted, about 2-3 minutes. Transfer chicken to serving plate and drizzle with pizza sauce. Serve hot.

Makes 2 servings

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Enchilada Casserole

Casseroles couldn't be faster to prepare with the help of the Rangemate.

Ingredients

- ½ pound lean ground beef
- 1 tablespoon taco seasoning mix
- ¾ cup medium thick and chunky salsa
- ½ cup enchilada sauce
- 6 yellow corn tortillas (6-inch), cut into 1-inch long strips
- ½ cup (2 oz.) shredded Colby & Monterey Jack cheese blend
- 3 tablespoons snipped fresh cilantro, divided
- Sour cream, optional

1. Combine in Rangemate Pan ground beef and taco seasoning. Place Lid on unit; microwave 3 minutes. Carefully remove Lid; stir beef breaking into crumbles. Place Lid on; microwave 2-3 minutes or until beef is no longer pink. Drain beef; place in mixing bowl with salsa and enchilada sauce; mix well.
2. Wash Rangemate Pan. Generously spray bottom and sides of Pan with no-stick cooking spray. Arrange half of the tortillas evenly over bottom of Pan; top with half of the beef mixture and half of the cheese. Sprinkle 2 tablespoons cilantro over cheese. Top with remaining tortillas, beef mixture and cheese.
3. Place Lid on; microwave 4 minutes. After cooking leave Lid on to allow cheese to continue melting 1-2 minutes. Carefully remove Lid; sprinkle remaining 1 tablespoon cilantro over top. Serve in Pan with sour cream, if desired.

Makes 4 servings

Cook's Tip: For flavor variation, substitute ground turkey and green enchilada sauce for the beef and red sauce, if desired.

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Glazed Pork Chops with Apples

Pork chops are easier and faster to make than ever before with the Rangemate.

Ingredients

- 1 tablespoon canola oil
- 2 boneless pork top loin chops, cut $\frac{3}{4}$ -1 inch thick (4 oz. each)
- 1 teaspoon dried rosemary
- Salt and ground black pepper, to taste
- $\frac{1}{4}$ cup apricot or peach preserves
- 1 medium Braeburn or gala apple, cored and cut into wedges
- 1 tablespoon snipped fresh parsley, optional

1. Drizzle oil over bottom of Rangemate Pan. Season pork chops with rosemary, salt and black pepper. Brush apricot preserves over chops. Place chops on bottom of Pan. Arrange apple wedges along sides of meat. Place Lid over unit; microwave 4-5 minutes.
2. Carefully remove Lid; turn meat and apple wedges over. Baste with remaining glaze. Replace Lid over unit; Cook 2-3 additional minutes or until pork reaches 160°F for medium doneness. Garnish top with parsley, if desired.

Makes 2 servings

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Italian Pasta Stir-Fry

This stir-fry with fresh vegetables couldn't be any easier to prepare.

Ingredients

3 cups water
8 ounces uncooked linguini pasta, broken in half
1 tablespoon olive oil
1 large pressed garlic clove
½ cup chopped red onion
1 medium zucchini, sliced
3 plum tomatoes, seeded and chopped
¼ cup snipped fresh parsley
1 teaspoon dried basil
¼ teaspoon ground black pepper
⅛ teaspoon salt
¼ cup grated Parmesan cheese

1. To prepare pasta, place 3 cups water and pasta in Rangemate Pan. Place Lid over unit; microwave 13-15 minutes, or until tender. Carefully remove Lid; drain pasta and keep warm. Allow Pan to cool 10 minutes.
2. Place oil in cooled Rangemate Pan with garlic, onion and zucchini; stir. Place Lid on unit; microwave 5 minutes.
3. Remove Lid. Add tomato and seasonings; mix well. Replace Lid on unit; Cook 2-3 minutes or until heated through. Remove Lid; stir in warm pasta and Parmesan cheese. Serve warm.

Makes 4-6 servings

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"Mock" Fried Chicken

Crispy fried chicken without all the guilt, and fat.

Ingredients

- 2 cups cornflakes, crushed
- 2 tablespoons butter, melted
- ½ teaspoon each salt and ground black pepper
- ¼ teaspoon cayenne red pepper, optional
- 3 tablespoons milk
- 4 boneless, skinless chicken breasts (4 oz. each)
- 1 tablespoon vegetable oil

1. In mixing bowl combine cornflakes, butter, and seasonings. Pour milk in shallow bowl. Dip chicken breast in milk; then in cornflake mixture to coat. Repeat with each chicken breast.
2. Drizzle oil over bottom of Rangemate Pan. Lay chicken breasts on bottom of Pan. Place Lid over unit; microwave 4 minutes. Carefully remove Lid; turn chicken over. Replace Lid on unit; Cook 4-5 additional minutes. Remove Pan from microwave oven; allow chicken to continue cooking 2-3 minutes or until internal temperature reaches 170 F°

Makes 4 servings

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Monterey Burgers

*This "grilled" burger (without the grill)
is sure to please*

Ingredients

- 1 pound lean ground beef
- ¼ cup chopped onion
- 3 tablespoons barbecue sauce, more for topping
- ½ teaspoon ground black pepper
- 2 teaspoons vegetable oil
- 4 slices Monterey Jack cheese
- 4 hamburger rolls

1. In mixing bowl combine ground beef, onion, barbecue sauce and black pepper; mix well Form mixture into 4 patties, ½-inch thick. Place oil in Rangemate Pan along with formed patties.
2. Place Lid over unit; microwave 3 minutes. Carefully remove Lid; turn burgers over and Replace Lid on unit; Cook 2 more minutes for medium doneness. Remove Lid; place slice of cheese on each burger; cover and let stand 30-60 seconds or until melted. Serve on hamburger buns with additional barbecue sause, if desired.

Makes 4 sandwiches

Cook's Tip: *Ground beef patties should be cooked to a minimum internal temperature of 160°F (medium doneness).*

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Poached Tilapia with Steamed Asparagus

Save precious time by steaming tilapia and asparagus simultaneously in the same pan.

Ingredients

- 1 tablespoon butter, melted
- 1 tablespoon lemon juice
- 2 teaspoons Dijon mustard
- 1 cup white wine or water
- 2 tilapia filets (4 oz. each)
- 10 asparagus spears, end trimmed
- Fresh dill and lemon slices, optional

1. In small mixing bowl combine butter, lemon juice and mustard, set aside. Add 1 cup liquid (wine or water) to Rangemate Pan. Insert Steam Pan over liquid. Place tilapia on Pan center; brush with butter mixture. Add asparagus spears along outer perimeter. Place Lid on unit; microwave 11-12 minutes or until fish flakes easily with fork.
2. Carefully remove Lid; garnish with slice of lemon and dill, if desired. Serve with rice.

Makes 2 servings

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Ravioli Carbonara

With refrigerated ravioli and dairy-aisle Alfredo sauce, your pasta night can't be any simpler.

Ingredients

- 4 slices bacon, cut in half
- 2 cups water
- 8 ounces refrigerated or frozen cheese ravioli pasta
- ½ cup Alfredo pasta sauce
- 2 tablespoons chopped fresh basil
- Ground black pepper, to taste

1. Place bacon strip halves on bottom of Rangemate Pan. Place Lid over unit; microwave 4 minutes. Carefully remove Lid; turn over bacon and Replace Lid on unit; Cook 2-3 minutes or until crisp. Remove from Pan; crumble. Wash Pan.
2. To prepare pasta, place 2 cups water and pasta in Rangemate Pan. Place Lid over unit; microwave 6-7 minutes, or until tender. Carefully remove Lid; drain pasta.
3. Pour Alfredo sauce in warm Pan along with pasta and bacon, gently stir. Place Lid over unit; microwave 1 minute. Remove; garnish with basil and black pepper. Serve immediately.

Makes 2 servings

Cook's Tip: *If using frozen ravioli, do not thaw and add 1-2 minutes to the cooking time.*

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Ribeye Steaks with Grilled Onions & Mushrooms

A few steaks with sautéed vegetables have never been easier, or as delicious when prepared in one pan.

Ingredients

- 2 tablespoons canola oil
- 2 ribeye steaks, $\frac{3}{4}$ -inch thick
- $\frac{3}{4}$ teaspoon sea salt
- $\frac{1}{2}$ teaspoon ground black pepper
- $\frac{1}{2}$ teaspoon garlic powder
- 1 cup sliced mushrooms
- 1 medium onion, sliced

1. Drizzle oil over bottom of Rangemate Pan. Season steak with salt, pepper and garlic powder. Place steaks on bottom of Pan.
2. Place mushrooms over steak. Arrange onion slices along side meat. Place Lid over unit; microwave 4-5 minutes. Carefully remove Lid; turn meat over and stir vegetables. Replace Lid on unit; Cook 2-3 additional minutes or until steak is medium rare (145°F) to medium (160°F) doneness. Serve with grilled vegetables.

Makes 2 servings

Cook's Tip: Adjust the cooking time depending on preferred doneness; lower time for medium rare; higher time for medium doneness.

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Sausage & Peppers

Sausage and two types of peppers make this a colorful dish.

Ingredients

- 1 tablespoon olive oil
- 1 large **each** green and red bell pepper, cut into ¼-inch strips
- ¼ cup chopped onion
- 1 teaspoon Italian seasoning
- 1 package (14 oz.) Italian or beef sausage, sliced
- 1 cup diced tomatoes
- 2 tablespoons grated fresh Parmesan cheese

1. Place olive oil in Rangemate Pan with peppers, onions and seasoning. Place Lid on unit; microwave 4 minutes.
2. Carefully remove Lid. stir; add sausage and tomatoes. Replace Lid on unit; Cook 3-4 minutes or until heated through. Remove Lid; transfer to platter and top with Parmesan cheese. Serve warm.

Makes 4 servings

Cook's Tip: Toss mixture with penne pasta for a heartier meal.

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Shrimp with Vegetables

A simple, yet nutritious meal prepared in less than 20 minutes!

Ingredients

- 1 cup vegetable broth
- 1 package (16 oz.) frozen vegetable blend (carrots, broccoli, sugar snap peas, etc.)
- 1 tablespoon canola oil
- ¼ teaspoon each garlic powder, salt, paprika and granulated sugar
- 8 ounces large uncooked shrimp, peeled and deveined

1. Add 1 cup vegetable broth to Rangemate Pan. Insert Steam Pan over liquid. Add frozen vegetables. Place Lid on unit; microwave 11-13 for crisp-tender.
2. Meanwhile, combine oil, seasonings and shrimp in mixing bowl; mix well to coat shrimp.
3. Carefully remove Lid, drain vegetable and keep warm. Place coated shrimp in Pan and Replace Lid, with Lid microwave 3 minutes. Remove; turn shrimp over and Replace Lid on unit; Cook additional 1-2 minutes. Remove Pan and let stand additional 3-60 seconds or until centers are opaque and shrimp is cooked through. Serve over steamed vegetables.

Makes 4 servings

Cook's Tip: Adding the sugar to the shrimp coating promotes caramelization in the short time it takes to cook the shrimp in the microwave.

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Spaghetti & Meatballs

A family favorite made without heating up the oven!

Ingredients

1 pound ground turkey or beef
½ cup Italian-style dry bread crumbs
¼ cup minced onion
¼ cup milk
1 egg, beaten
1 tablespoon Italian seasoning
½ teaspoon Worcestershire sauce
2 tablespoons vegetable oil, divided
2 cups water
8 ounces spaghetti noodles, broken in half
1 jar (24 oz.) tomato & basil pasta sauce, warmed
Grated Parmesan cheese, optional

1. In large mixing bowl combine first 7 ingredients; mix well. Shape into 1-inch meatballs. Brush 1 tablespoon oil in Rangemate Pan. Place half of the meatballs in Pan around Perimeter. Place Lid over unit; microwave 3 minutes. Carefully remove Lid; turn meatballs and Replace Lid on unit; cook 3-4 minutes. Remove from Pan, keep warm. Brush remaining oil in Pan; repeat cooking process with remaining meatballs.
2. To prepare pasta, place 2 cups water and pasta in Rangemate Pan. Place Lid over unit; microwave 10-12 minutes, or until tender. Carefully remove Lid; drain pasta.
3. Place noodles on plate followed by sauce and several meatballs. Top with Parmesan cheese, if desired.

Makes 4 servings

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Teriyaki Steak Salad

Tastier than any salad you'll find in a restaurant.

Ingredients

- 1 pound beef flank steak
- ¼ cup less-sodium teriyaki sauce
- 1 tablespoon olive oil

Salad

- 1 bag (10 oz.) hearts of Romaine lettuce, torn into pieces
- ½ cup each cucumber slices halved and cherry tomatoes
- ½ cup balsamic vinaigrette salad dressing
- 1 package (4 oz.) crumbled goat or feta cheese

1. Combine steak and teriyaki sauce in resealable food storage bag, turn to coat. Refrigerate 6-8 hours or overnight turning occasionally.
2. Drizzle oil over bottom of Rangemate Pan. Remove steak from marinade; discard marinade. Place steak on bottom of Pan.
3. Place Lid over unit; microwave 4 minutes. Carefully remove Lid; turn meat over. Replace Lid on unit; Cook 2-3 additional minutes or until steak is medium rare (145°F) to medium (160°F) doneness. Remove; carve steak diagonally across the grain into thin slices.
4. Arrange lettuce on large serving platter; top with cucumber, tomato and steak slices. Drizzle with dressing and cheese.

Makes 4-6 servings

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Broccoli-Cheddar Gratin

This quick and simple accompaniment is perfect with fish, pork, beef or chicken.

Ingredients

1 cup water
 $\frac{3}{4}$ pound broccoli (about 3 stalks), cut into florets

Topping

$\frac{1}{2}$ cup (3 oz.) shredded Cheddar cheese
 $\frac{1}{4}$ cup unseasoned bread crumbs
1 tablespoon butter or margarine, melted
 $\frac{1}{2}$ teaspoon ground black pepper
 $\frac{1}{4}$ teaspoon salt

1. Place 1 cup water in Rangemate Pan. Insert Steam Pan over water; place broccoli on Pan. Place Lid on unit; microwave 12 minutes; or until crisp-tender.
2. Meanwhile, combine topping ingredients; stir well. Carefully remove Lid; pour topping over broccoli. Place Lid on Pan; allow cheese to melt 2-3 minutes. Serve immediately.

Makes 6 servings

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Creamy Mac 'n Cheese

You'll never return to boxed macaroni and cheese after trying this.

Ingredients

- 2 cups water
- 8 ounces uncooked medium shell pasta
- $\frac{3}{4}$ cup milk
- 4 slices American cheese, diced
- 1 cup (4 oz.) shredded sharp Cheddar cheese
- $\frac{1}{4}$ teaspoon **each** salt and ground black pepper

1. To prepare pasta, place 2 cups water and pasta in Rangemate Pan. Place Lid on unit; microwave 11-12 minutes, or until tender.
3. Carefully remove Lid; drain pasta. Place pasta back in Pan; add milk, cheeses and seasonings. Mix well to combine. Place Lid on unit; return to microwave cooking 60-90 seconds. After cooking leave Lid on to allow cheese to continue melting 2-3 minutes. Carefully remove Lid; serve with fresh vegetables.

Makes 4 servings

Cook's Tip: For a healthy addition, add 1 cup broccoli florets to uncooked pasta and cook. Stir into finished dish.

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Fiesta Corn Muffins

A delicious side to any meal, or enjoy as a snack.

Ingredients

1 box (8.5 oz.) corn muffin mix
plus ingredients to prepare
½ cup whole kernel corn, drained
1 tablespoon chopped green chilies, optional
1 cup water

1. Prepare corn muffin mix according to package. Add corn and green chilies, if desired.
2. Place 1 cup water in Rangemate Pan. Insert Muffin Pan over water. Place paper liners in pan; fill each cavity ¾ full with batter. Place Lid on unit; microwave 10-11 minutes, or until toothpick inserted in center comes out clean.
3. Carefully remove Lid; allow muffins to rest 3 minutes. Remove from Pan; repeat with remaining batter.

Makes 6 muffins

Cook's Tip: *Frozen corn can be used.*

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Herb Buttered Potatoes

No need to dirty another pan, simply melt the butter in the already warm Rangemate.

Ingredients

- 1½ cups water
- 1 pound small red potatoes, washed, cut in half

Topping

- 2 tablespoons butter
- 1 tablespoon chopped fresh parsley or dill
- Salt and ground black pepper, to taste

1. Place water in Rangemate Pan. Insert Steam Pan over water; place potatoes on Steamer. Place Lid on unit; microwave 20-22 minutes; or until tender.
2. Carefully remove Lid; transfer potatoes to serving bowl keeping warm, discard water. Place butter in hot Rangemate Pan to melt. Pour butter over potatoes, top with parsley and season to taste.

Makes 4 servings

Cook's Tip: Substitute Yukon gold for red potatoes for a buttery, rich taste.

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Vegetable Medley

Enjoying your favorite steamed vegetables any night of the week is so simple with the Rangemate.

Ingredients

- 1 cup water, white wine or vegetable broth, your choice
- 1 cup fresh broccoli florets
- 1 cup fresh cauliflower pieces
- 1 cup petite carrots
- Salt and ground black pepper, to taste

1. Add 1 cup liquid (water, wine or broth) to Rangemate Pan. Insert Steam Pan over liquid. Add broccoli, cauliflower and carrots. Place Lid on unit; microwave 10-11 for crisp-tender.
2. Carefully remove Lid; season to taste. Transfer to a serving bowl and serve immediately.

Serves 4

Cook's Tip: Try any vegetable combination such as asparagus, zucchini, onion, peppers, or celery for an ideal steamed medley.

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Wild Rice Pilaf

How convenient is this, cook and serve all in one pan.

Ingredients

- 1 package (6 oz.) long grain & wild rice with seasonings
- 2¼ cups water
- 1 large carrot, peeled, sliced
- ½ cup sliced zucchini, halved
- ¼ cup diced red bell pepper

1. In Rangemate Pan combine rice, contents of seasoning packet, and water; stir well. Stir in carrot, zucchini and bell pepper.
2. Place Lid on unit; microwave 15 minutes. Carefully remove Lid; stir. Place Lid on Pan. Allow rice to stand covered 10-12 minutes; or until water is absorbed and rice is tender.

Makes 6 servings

Cook's Tip: *Never use Rangemate in a microwave without lid*

- If you do not know your microwave wattage, use the recommended cooking time of 1000W-1200W and then check doneness. 1~3 minutes of additional cooking time may need to be added to complete cooking.
- Depending on wattage of microwave and food volume, the recommended cooking time may need to be adjusted.
- Even though a microwave has the same output, there might be 10 to 15% temperature difference.



TROUBLESHOOTING

Product	Cause	Troubleshooting
Sparks in Microwave oven	<ul style="list-style-type: none"> - If aluminum foil or metal objects are in the oven. - If food waste and water are in the oven. - If there is damage on door or crack inside wall. - If oven is installed in a confined space with lots of moisture, grease and smoke. 	<ul style="list-style-type: none"> → Remove the cause → Wash → Request technical support or warranty services → Move location
Microwave oven stopped during cooking	Microwave oven makes loud noise and/or produces higher heat than it is supposed to.	Contact technical support center of the microwave oven in use for proper service.
Microwave oven is out of order	Rangemate has no electrical components connected to the microwave oven, thus it cannot cause any damage to the microwave oven. Nor can it cause electrical problems with the microwave. Microwave malfunction during cooking is generally caused by the microwave oven itself.	Contact technical support center of the microwave oven in use for proper service.

MEMO

A large, empty rectangular box with rounded corners, intended for writing a memo. The box is outlined in a thin, light gray border and occupies most of the page's width and height. It is positioned centrally below the 'MEMO' header.

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MEMO

A large, empty rectangular box with rounded corners, intended for writing a memo. The box is defined by a thin black border and is centered on the page below the 'MEMO' header.

Return Policy

For faulty, damaged, or missing items please contact Rangemate USA Customer Service to correct the problem immediately. If package delivered is damaged, please identified by the visible damage, report damage immediately to the carrier, retain all the original packaging material for carrier to inspect.

When returning merchandise, please contact our customer service department to obtain a RMA (Return Merchandise Authorization) number. A RMA does not imply a replacement or refund but it is only our service to inspect the returned merchandise based on the claim presented. Rangemate must receive the returned products within fourteen (14) days after the RMA number has been issued. Assigned RMA number is valid for 14 days only and will expire on the 15th day after the date of issuance, at which time any returned products will be refused.

All returning products must have an RMA number, the original sales receipt or other evidence of the date and place of purchase. Freight prepaid to the address provided by Rangemate Customer Service. All return package must be well protected in the box as similar to package when originally received. Failure to properly package the product will result in damage of the merchandise and will not be accepted for exchange, credit or refund. (1) Only new unused unopened original packaging returned at the point of purchase within 30 days of purchase date will be considered for the buyer to receive refund or credit of purchase price, (2) Product returned unused unopened original packaging returned at the point of purchase between 31 and 60 days after purchased date will be considered for the buyer to receive refund or credit of purchase price minus 20% restocking fee, (3) Original shipping and handling charges are not refundable and any refused shipments sent back to Rangemate USA does not constitute the right to a refund or credit, (4) Product cannot be returned for refund or credit after 60 days of the purchased date.

It is your responsibility to arrange shipment pickup, prepay shipping charges, and insure the shipment or accept the risk if the product is lost or damaged in transit. We advise that you ship the product back to us via UPA or FedEx to ensure proper delivery. It is your responsibility to retain a sender's copy of the shipment invoice and the shipment tracking number in the event of a lost shipment, until Rangemate USA has received the return product. Rangemate USA product cannot be returned for exchange, refund or credit if the product is used, incomplete (product missing parts, damaged or missing label), opened, missing packaging, products not purchased from Rangemate authorized Rangemate retailer or resellers or through the Rangemate USA website, discontinued product, certain specials, products not returned prior to 90 days after purchase date are non-returnable. Email your Warranty, Refund, Credit return shipment tracking number to customerservice@rangemateusa.com. Please include "Shipment Notification: RMA#" in the email subject line and the returns shipment tracking number and the time of pick up in the email body. For Warranty, Returns or questions, please contact our customer service department at 877-895-9113 or by email customerservice@rangemateusa.com



Warranty





Rangemate USA products has been manufactured and tested to the highest quality standards by Pellytech Ltd. This Limited Warranty period of 1 year from the purchase date, offered by Rangemate USA (Pellytech Ltd.,) covers defects in material or workmanship in new Rangemate products. This warranty extends to the original purchaser only and is non-transferable. Only consumers purchasing Rangemate products from authorized Rangemate retailer or resellers or through the Rangemate website may obtain coverage under our limited warranties. Rangemate will replace defective or problematic products with a new product during the warranty period specified if the defect or problem occurred by normal use of customer (according to the instruction of the manual). Buyer must present the purchase receipt for warranty request and defective unit should be returned to freight prepaid.

Most of the questions can be answered by FAQs shown on the cookbook provided with the product. If you have any questions about your Rangemate, Please contact us with your model number and details of where and when you purchased your Rangemate. You will need to provide your model number which can be found on the side of the package.

This warranty shall be voided when:

(1) Rangemate is damaged due to misuse or abuse, negligence, accident or alteration of the product without following the guidelines in the manual, (2) If damage to the product cased by accident, fire, floods or acts of god, (3) If damage is caused after delivery, (4) If product is used for commercial use, (5) if a product is returned with removed, damaged or tampered labels or any alterations (including removal of any component), (6) If the product is returned without a return to shipper prepaid shipping label or a check amount of \$9.99 pay to the order of Rangemate, the product will not be returned to the shipper.



**RANGE
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www.rangemateusa.com